

Allo - Alvarinho & Loureiro 2016



The grapes come from vineyards of Alvarinho and Loureiro located in its terroir of excellence, respectively the valley of the Minho and Lima river planted in the soil of granite origin.

2016 - Just as perfect as the previous harvest, yet different, the 2016 harvest is more elegant with more moderate alcohol. The rainfall in winter was low and less than average. In January, the rainfall increased and was very heavy, with an average ambient temperature that was also higher than usual. Overall, the winter was hot, which led to a slightly early budburst with regular flushing. The spring was rainy and cold, basically in the months of March, April and May, which resulted in irregularity and delay in the vegetative cycle. Flowering took place around two weeks late, which reduced setting, allowing for better distribution of production over each vine, with the resulting increase in quality. From June onwards, the rainfall reduced drastically and average temperatures rose. The months of July and August were hot and very dry, with high average temperatures and practically no rainfall. September followed this trend, contributing to an early harvest, starting in its first week, showing a clear recovery from the delay observed in spring.

Producer
Soalheiro

Region
Minho

Vinification

The grapes, exclusively from Alvarinho and Loureiro, are harvested by hand in boxes of small capacity. After the pressing and before the fermentation with controlled temperature, the must decant during 48 hours at low temperature.

Grape Varieties
Alvarinho, Loureiro

Alcohol (%)
11.5

pH
3.12

Total Acidity (g/dm³)
6.7

Volatile Acidity (g/dm³)
0.32

Residual Sugar
Dry

{ The values are approximate }

Tasting Notes

Yellow colour, citrus flavour with elegant and mineral profile. The Alvarinho, full of tropical fruit and structure, contrasts with the Loureiro, floral and full of elegance, which gives this white wine with 11%vol. an unique balance.

ALLO is a vibrant and precise white wine with a peculiar balance due to the moderately low alcohol content. Alvarinho grape gives structure and Loureiro grape the elegant and mineral aromatic distinction.

Food Suggestions

Ideal as an aperitif or to accompany seafood dishes, fish or poultry dishes.